



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Ludo DOCG

A selection of grapes from three estate-owned vineyards are blended for a “wine of great class.” It features the power of Bussia, the elegance of Cannubi and the balance of Terlo and has a lovely full body, inviting aromas of fruit and spice that enhance the already lovely finish. A modern, cellarable wine that is versatile and accessible to the most sophisticated palates. Ludo (the nickname of one of Matteo’s children) comes from the Latin word *ludus*, which means “to play.” It is also the name of a board game, which inspired the design of the wine’s label, having maintained the color and shape of the original game (In the US, it is Parcheesi).

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**Wine exported to:** Bermuda, Canada

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## Most recent awards

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 92

**WINE SPECTATOR:** 93

**WINE ADVOCATE:** 92

**WINE & SPIRITS:** 91

**VINOUS MEDIA :** 90

**VINOUS:** 90

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## Winemaking and Aging

Grape Varieties: 100% Nebbiolo

Fermentation container: Concrete tanks

Length of alcoholic fermentation: 24 days

Type of yeast: Selected

Fermentation temperature: 32 °C (89.6 °F)

Length of maceration: 24 days

Malolactic fermentation: Yes

Aging containers: Oak barrels and barriques

Container size: 5000 L and 225 L

Bottling period: May/ June

Aging before bottling: 30 months

Aging in bottle: 9 months

Closure: Natural Cork



Organic: No

Vineyard name: Cannubi, Terlo, Bussia

Vineyard location:	Cannubi, Terlo, Bussia (Piedmont)
Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	220-305 meters (721-1,000 feet above sea level)
Vine density:	4,800-5,000 plants per hectare
Exposure:	Southern/southeastern
Years planted:	1996, 2012
Age of vines:	13-25 years old
Time of harvest:	Mid to late October
Total yearly production (in bottles):	11,000

## Tasting Notes and Food Pairings

Tasting notes:	Garnet color with amber hues, intense and persistent bouquet, full body and flavors, austere yet velvet-textured; very fruity in youth, the aromas evolve towards notes of spice, truffles and leather. Very balanced, giving way to soft yet assertive tannins and better structure than average.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi.
Aging potential:	20 years
Alcohol:	Alcohol cont. 14 % by vol.
Winemaker:	Giuseppe Ca Viola